Sugar Coated Peanuts

Ingredients:

2 cups raw peanuts (skin on)

1.5 cups sugar

1 teaspoon salt

1 teaspoon cinnamon (optional)

1. Mix peanuts, water and sugar in a large pan.
2. Set on medium heat and stir occasionally for about 20 minutes or until liquid begins to evaporate.
3. Sprinkle with salt (and cinnamon, if desired). Raise the heat to a slightly higher temperature and continue stirring every few minutes until sugar crystallises.
4. A fine sugar powder may develop in the middle of the cooking process. Keep stirring and the sugar should start to darken and coat the nuts with a beautiful clear coating. Beware of burning the nuts, if that starts to happen, lift the pan off the heat and lower temperature.
5. Turn off the heat and transfer nuts to lined baking sheet. Bake for 10-12 minutes at 325 degrees F.
6. Allow to cool then break into chunks.
7. Serve immediately or store in sealed bag or container for up to two weeks.